


## AMENDMENTS TO THE CLAIMS UNDER REVISED 37 C.F.R. § 1.121

1. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish, characterized in that: using minced cephalopod aquatic animal meat as a binding agent mixed with fish meat as main material, and being prepared by conventional methods after seasonings as subsidiary materials are added to the mixture, wherein the cephalopod aquatic animal meat is 8-95% of the total weight.
2. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 1, wherein the said cephalopod aquatic animal meat is 30-50% of the total weight.
3. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 1 or 2, wherein the said cephalopod aquatic animal includes *Todarodes pacificus*, *Sepia esculenta*, *Loligo japonica*, *Sepiella maindroni*, *Doryteuthis bleekeri*, *Sepioteuthis lessoniana*, *Octopus variabilis*, *Octopus ochellatus* and *Octopus vulgaris*.
4. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 1 or 2, wherein the process of the cephalopod aquatic animal meat includes steps: rough processing, removing inedible portion, then cutting edible portion into block, strip, slice or particle with length of 2-100mm, width of 2-100mm and thickness of 2-40mm; and then curing them with suitable amount of seasonings for 2-48 hours.
5. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 1 or 2, wherein the said fish is fish mash or fish block.
6. (Currently amended) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 5, in which the method for preparing the said

fish block includes steps: selecting a certain amount of fish to be rough processed, removing head, gut, and scale, then salting the fish with salt or curing the fish with seasonings, drying the salted or cured fish by airing in shady and cool place ~~for 24hr~~ or by heating, steaming the dried fish for 15-30 minutes, removing fish bone and foreign materials after cooling, and then cutting the fish into block, strip or slice with length of 2-100mm, thickness of 2-40mm and width of 2-100mm.

7. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 5, in which the method for preparing said fish block includes steps: rough processing, removing head, gut and scale, curing the fish with water, salt and spicery for 0.5 –12 hours, removing inedible portion after steaming or cooking, and then cutting the edible portion into block, strip or slice with length of 2-100mm, thickness of 2-40mm and width of 2-100mm.
8. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 6 or 7, wherein the said fish block is raw, ready-cooked, smoked and /or dried product.
9. (Original) Pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 1 or 2, wherein the weight ratios of the subsidiary materials are: refined salt 0.5-5, soya sauce 0-8, sugar 1-10, soya protein or starch 0-8, carrageenan 1-5, spicery 0.01-5, thickener 0.01-5.
10. (Original) A process for preparing the pure aquatic animal meat ham sausage or western style ham sausage containing fish according to claim 1 or 2, characterized in that: selecting a certain amount of cephalopod aquatic animal meat to be rough processed, removing inedible portion, cutting edible portion into block, strip, slice or particle with length of 2-100mm, thickness of 2-40mm and width of 2-100mm, then curing the fish with suitable amount of seasonings for 2-48 hours, mixing the processed cephalopod aquatic animal meat with the fish meat, in which the cephalopod aquatic animal meat is 8-95% of

the total weight; and then adding the subsidiary materials in light of different tastes, mixing the above raw materials uniformly and filling the mixture into simulation casing by vacuum filling machine, and sealing the two open ends by U-shaped or -shaped clips, and then steaming or boiling adequately and being sterilized in boiler or autoclave, finally cooling and drying to obtain the ham sausage or western style ham sausage according to this invention.